

This information refers to the following products

**Aga gas-fired cookers
GC, GCB, GE, GEB
Mk1 Models
1968 - 1988**

Please note that some original pages may not appear in original numerical order, but have been rearranged for clarity or deleted if not appropriate.

WARNING

This information is a copy of an original archive, therefore Aga cannot be held responsible for its continued accuracy or relevance.

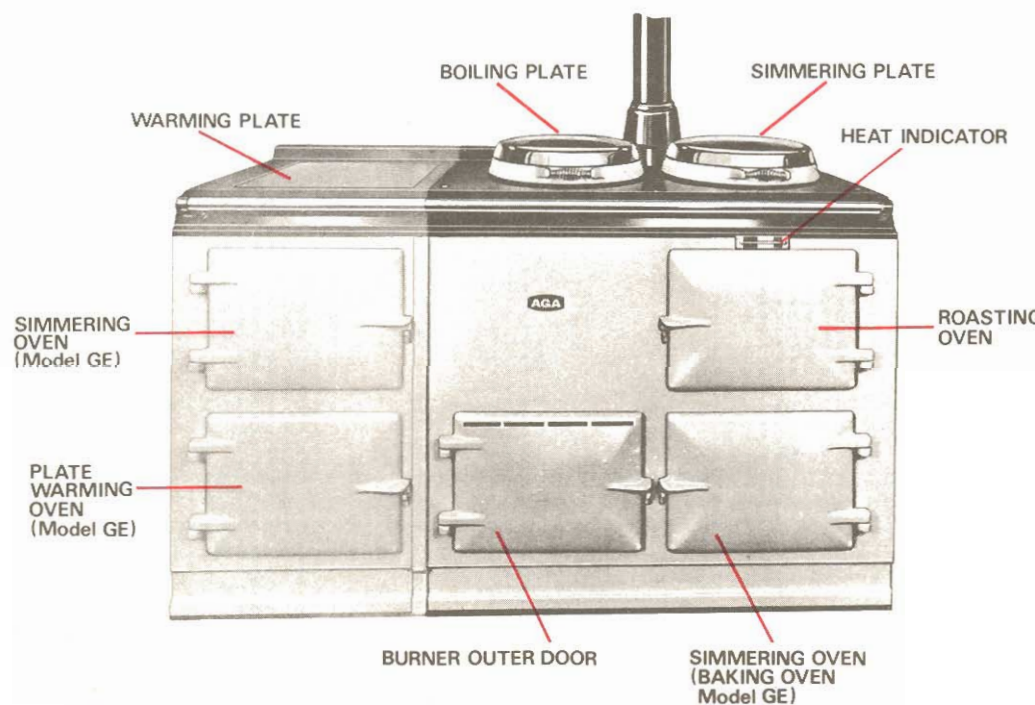
AGA

OPERATING INSTRUCTIONS

for

Models GC, GCB and GE

Gas fired Cookers



YOUR AGA COOKER

The Gas-fired Aga Cooker burns continuously and operates automatically without attention by the user.

The following points should be carefully observed:

- 1 Close the insulating lids whenever the hot plates are not in use.
- 2 Clean the hot plates regularly with the wire brush.
- 3 Utensils with flat machined bases must be used to make perfect contact with the hot plates.
- 4 The hot water system must be thoroughly insulated (Model GCB)
- 5 Have the cooker serviced at regular intervals by your Authorised Aga Distributor.

Accessories

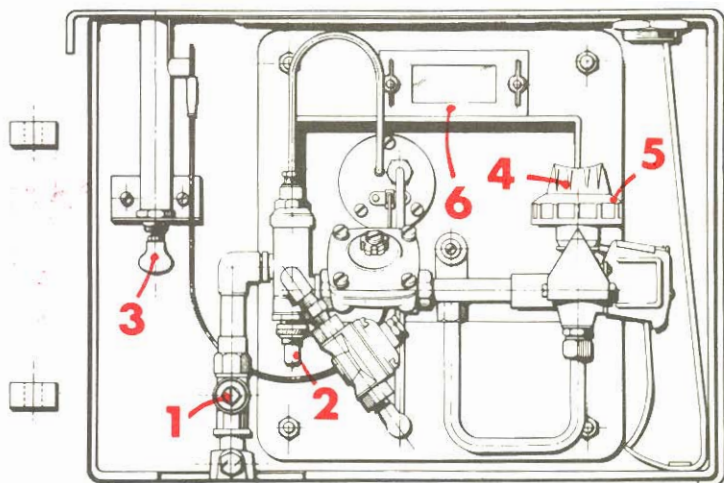
The following accessories are provided with the Cooker:

- 1—Large meat tin
- 1—Half size meat tin
- 1—Plain oven shelf
- 1—Toaster
- 1—Grid oven shelf
- 1—Wire brush

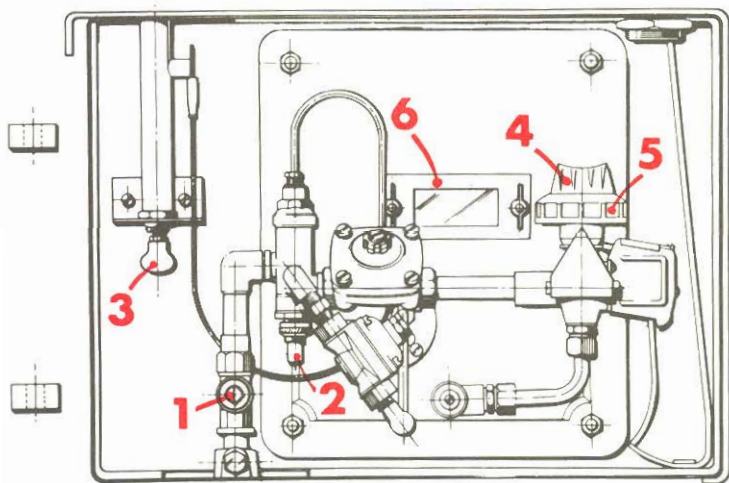
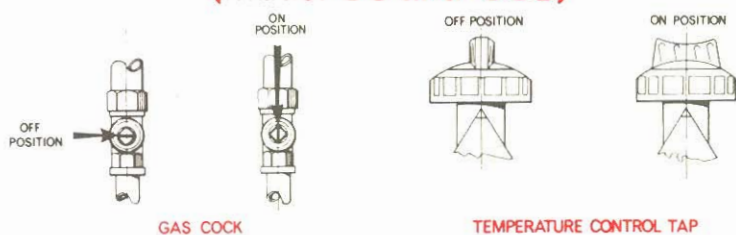
You will also receive a one year guarantee and registration card and a Cookery Book.

How the Aga Cooker Works

The Aga is a gas-fired heat storage cooker; the gas burner is alight permanently and an automatic control adjusts the amount of gas going to the burner to fully heat the cooker after first lighting, to keep the temperature steady when the cooker is not in use, and to bring it back to temperature as quickly as possible after any cooking has been done.



BURNER CONTROL ARRANGEMENT
(Model GC and GCB)



BURNER CONTROL ARRANGEMENT
(Model GE)

Lighting the Burner

All the controls are visible when the burner outer door is open. **BEFORE LIGHTING, MAKE SURE THAT THE TEMPERATURE CONTROL (4) IS OFF** (knob pointing across the dial – see illustration). Turn on any gas tap on the supply pipe leading to the cooker, if fitted, and the service tap (1) on the left-hand side of the burner compartment. Push the red knob (2) of the safety control upwards with the right hand; keeping it pushed fully in, pull down the knob of the igniter (3) at the left hand igniter side of the compartment with the left hand, and then let it go. This should light the pilot flame which can be seen through the viewing window (6). If the pilot does not light first time continue to pull down and let go the igniter knob (3) until it does, holding up the safety control knob (2) all the time.

When the pilot flame has been alight for about 30 seconds, release the safety control knob (2) – the pilot should remain alight; if it goes out, repeat the procedure and hold up the safety control knob for about a minute.

When the pilot flame is established, press down the tap (4) of the temperature control and give it a quarter turn to "ON"; the main burner will now light and will work automatically. The purpose of the numbered ring (5) on the heat control is explained later.

NOTE: If the pilot flame is not lit by the igniter, it can be lit by a taper. First of all, check that the end of the cable from the igniter is firmly pushed over the tag on the burner mounting plate. If the pilot flame still fails to light, remove the viewing window and frame, (secured by two wing nuts), insert a lighted taper through the opening and push the red knob (2). When the pilot flame is established, replace the viewing window and frame and tighten the wing nuts before turning on the tap (4) to light the main burner.

If the gas has gone out for any reason, either accidentally or because it has been turned off either at the main or at the service tap (1) wait at least three minutes before turning the gas on and relighting.

On the first lighting or if the cooker has been cold for a long time, moisture from the insulation may run down the enamelled front of the cooker. This should be wiped off to prevent staining.

The Heat Indicator

The heat indicator is above the roasting oven door and has three sections – black, silver and red. When the mercury is on or about the line in the silver section the Cooker is at correct working temperature. The purpose of the heat indicator is to show whether or not the cooker as a whole contains the full amount of stored heat and it should, therefore, only be referred to first thing in the morning or after a period of several hours during which no cooking has been done.

Automatic Control

There is a continuous pre-set gas flow to the burner but the numbered ring (5) on the heat control regulates the maximum temperature of the cooker. The normal setting is $4\frac{1}{2}$ and at this setting the cooker should run at full temperature with the mercury on or about the centre line in the silver section of the heat indicator. If not, the numbered ring can be advanced or retarded as necessary.

Once the correct setting has been found the ring should not be moved as the heat control will operate automatically to maintain the cooker at full temperature.

To Extinguish Burner

To completely extinguish the burner, turn the tap (4) of the temperature control and the service tap (1) to the off positions. This will extinguish both the main burner and the pilot flame.

Or turn off the temperature control tap (4) only. This will extinguish the main burner leaving the pilot flame alight and will maintain some warmth within the cooker during a period of absence when the cooker is not required for use.

Service

The burner should be checked and cleaned at intervals of twelve months and arrangements should be made with your Aga Distributor for regular maintenance.

General Cleaning

All that is needed to keep the vitreous enamelled surfaces of the Aga bright and clean is a daily rub over with a damp cloth, and, maybe a little soapy water, followed by a clean dry duster.

If milk or fruit juice, or anything containing acid, is spilt on the top plate be sure to wipe off immediately, also clean off any condensation streaks on the front plate around oven doors or the vitreous enamel may be permanently discoloured.

The linings of the insulating lids and oven doors may be cleaned with a soap pad. Open the lids and lift off the oven doors to allow them to cool a little before cleaning. Do not, however, immerse the doors in water as they are packed with insulating material, and this may be damaged by excessive moisture.

The roasting oven (and the baking oven in Model GE) keeps itself clean and merely needs to be brushed out occasionally with a long-handled stiff brush. The simmering and plate warming ovens may be cleaned with a stiff brush and a damp, soapy cloth. The wire brush is provided for cleaning the hot plates.

Your Aga Distributor's name and address:



Agaheat Appliances

GLYNWED

Glynwed Domestic & Heating Appliances Limited
Aga Works, P.O. Box 30, Ketley, Telford, Salop TF1 1BR
Telephone: Telford 3973 (STD. 0952)



GAS-FIRED COOKERS

MODELS GC, GCB, GE & GEB

Please note :

TUBULAR HEAT EXCHANGERS OEB and GEB AGA COOKERS

This tubular heat exchanger is 'listed' by the National Water Council and, when correctly installed, complies with Water Byelaws and Regulations.

The heat exchanger must be connected to a 190 litre (41.8 gall.) copper double feed indirect cylinder to B.S. 1566: Part 1: 1972 only.

Aga gas fired Cookers are delivered ex works unassembled. Assembly is undertaken on site by the Authorised Aga Distributor.

Base or Hearth

It is essential that the base or hearth on which the cooker stands should be level. The base must also be strong enough to take the weight of the cooker. Approximate weights, Models GC and GEB 406 kg (8 cwt.), GE and GEB 584 kg (11½ cwt.)

The top of the hearth must be of non-combustible material for a minimum thickness of 12 mm (½").

The wall behind the cooker must be of non-combustible material for a minimum thickness of 25 mm (1").

Flue Connections (see back page).

Gas Supply

½" B.S.P. male connection near front of cooker on left hand end (right hand to order). Maximum heat input 4.98 kW (17.9 MJ/h) (17,000 Btu/h). The Universal burner is suitable for towns gas, natural gas and propane as specified.

Boiler Connections (Models GCB and GEB)

The flow and return pipe connections from the boiler are in 28 mm copper pipe and provide for right-hand, left-hand or back connection.

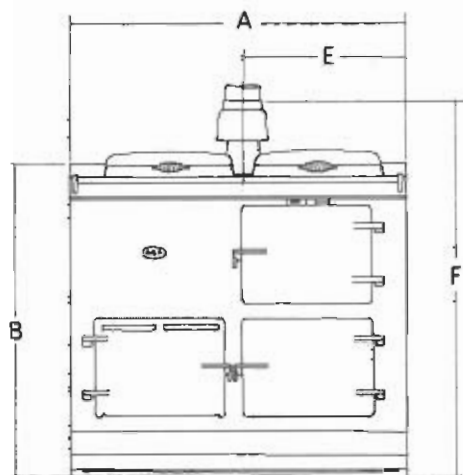
The Hot Water System (Models GCB and GEB)

The water heater should be connected to a compactly designed hot water system with a storage cylinder of 190 l. (41.8 gallons) capacity fitted vertically and efficiently insulated. The model GEB must be connected to an INDIRECT cylinder. The flow and return pipes should not exceed 5.5 m (18 ft.) in length and should be well insulated. The draw offs from the cylinder must be "dead end" connections from the vent pipe. A drain tap must be fitted on the system for emptying down.

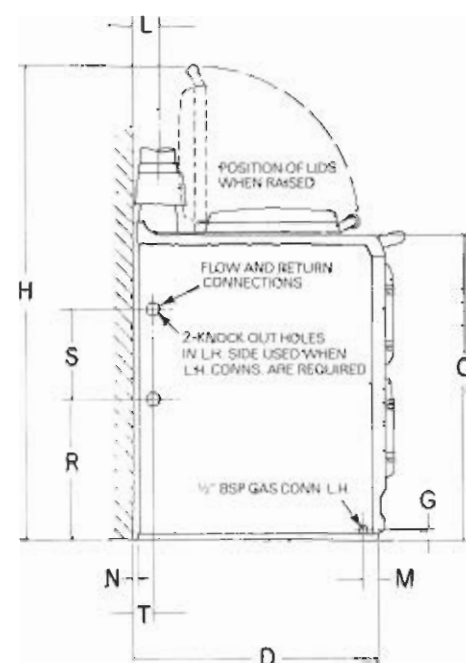
Tiling

Where the cooker is to stand in a recess or against a wall which is to be tiled in no circumstances should the tiles overlap the cooker top plate.

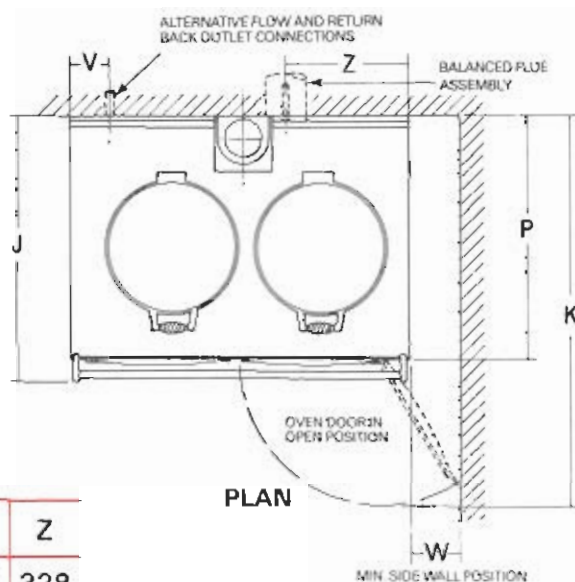
Models GC and GCB Standard Flue (Balanced Flue shown dotted.)



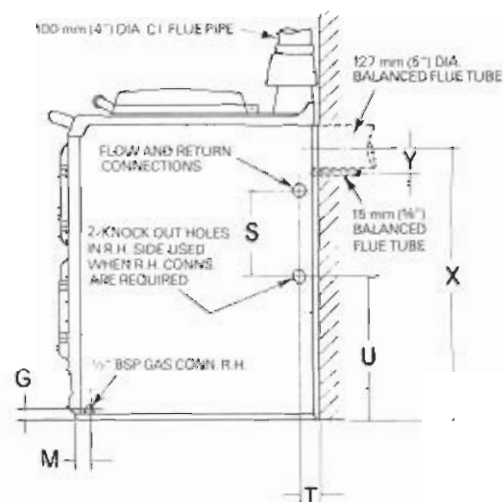
FRONT VIEW



L.H. SIDE VIEW



PLAN



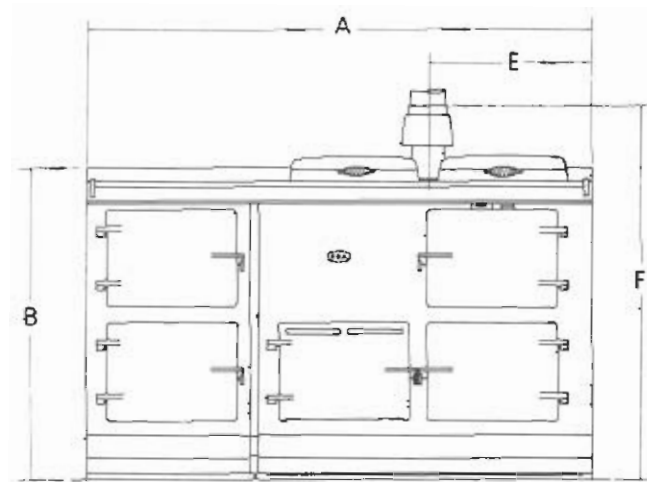
R.H. SIDE VIEW

Balanced Flue dimensions.

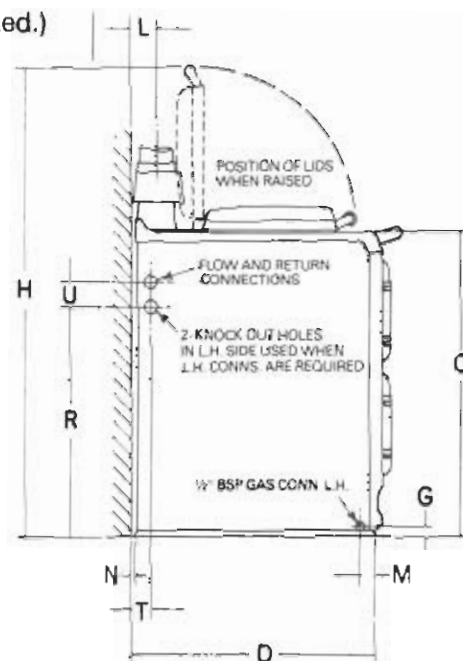
	X	Y	Z
mm	755	80	328
ins	29¾	3⅛	12⅞

	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T	U	V	W
mm	984	889	851	679	467	1028	41	1314	756	1125	73	39	3	698	499	133	41	515	135	116
ins	38¾	35	33½	26¾	18¾	41½	1⅝	51¾	29¾	44⅝	2⅞	1⅞	⅛	27½	19⅞	5¼	1⅞	20⅞	5⅝	4½

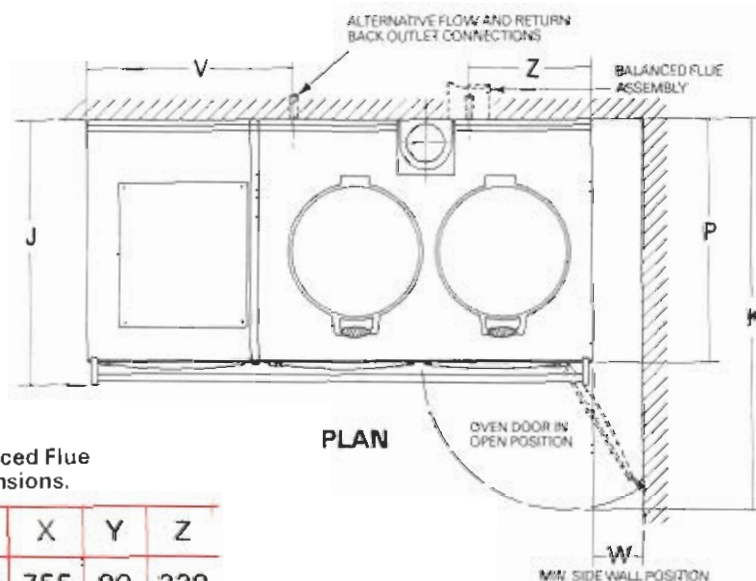
Models GE and GEB Standard Flue (Balanced Flue shown dotted.)



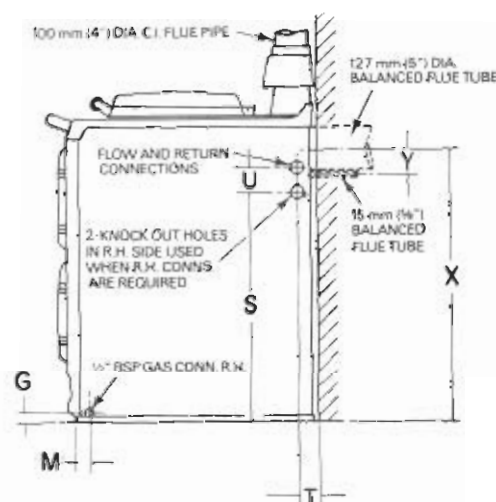
FRONT VIEW



L.H. SIDE VIEW



PLAN



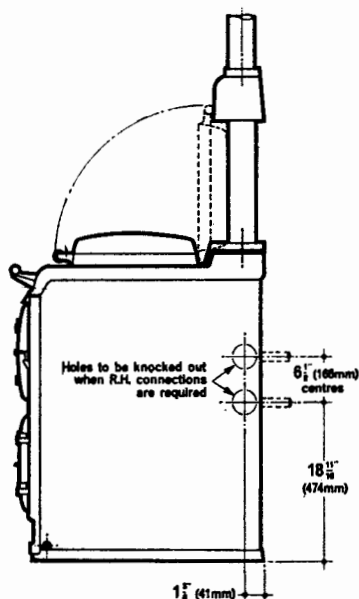
R.H. SIDE VIEW

Balanced Flue dimensions.

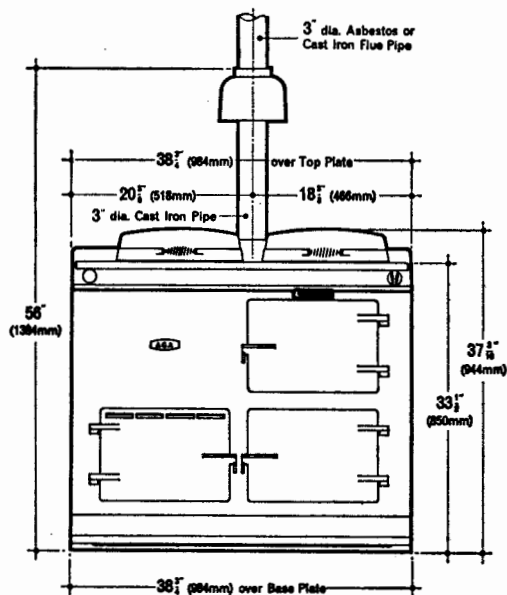
	X	Y	Z
mm	755	80	328
ins	29 $\frac{3}{4}$	3 $\frac{1}{8}$	12 $\frac{7}{8}$

	A	B	C	D	E	F	G	H	J	K	L	M	N	P	R	S	T	U	V	W
mm	1479	889	851	679	467	1028	41	1314	756	1125	73	39	3	698	632	655	51	67	630	152
ins	58 $\frac{1}{4}$	35	33 $\frac{1}{2}$	26 $\frac{3}{4}$	18 $\frac{3}{8}$	41 $\frac{1}{2}$	1 $\frac{5}{8}$	51 $\frac{3}{4}$	29 $\frac{3}{4}$	44 $\frac{5}{16}$	2 $\frac{7}{8}$	1 $\frac{5}{8}$	$\frac{1}{8}$	27 $\frac{1}{2}$	24 $\frac{3}{8}$	25 $\frac{3}{4}$	2	2 $\frac{5}{8}$	24 $\frac{3}{4}$	6

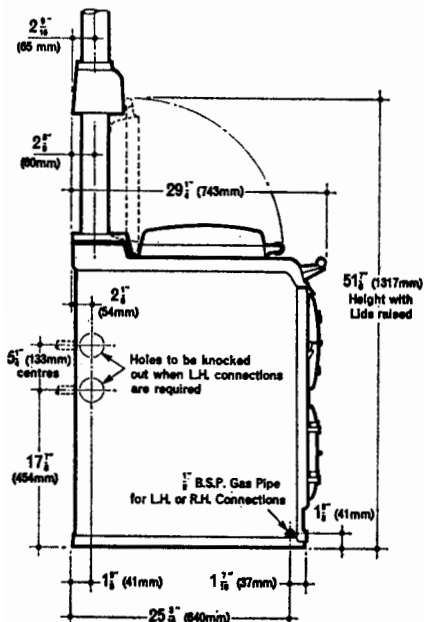
Pre 1974



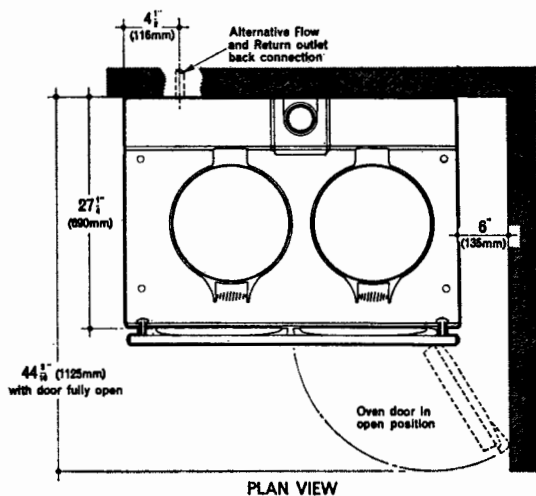
R.H. SIDE ELEVATION



FRONT ELEVATION



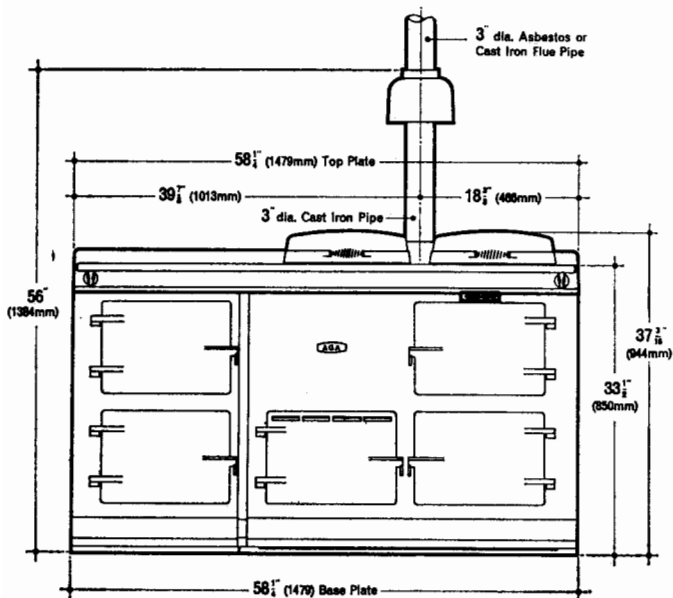
L. H. SIDE ELEVATION



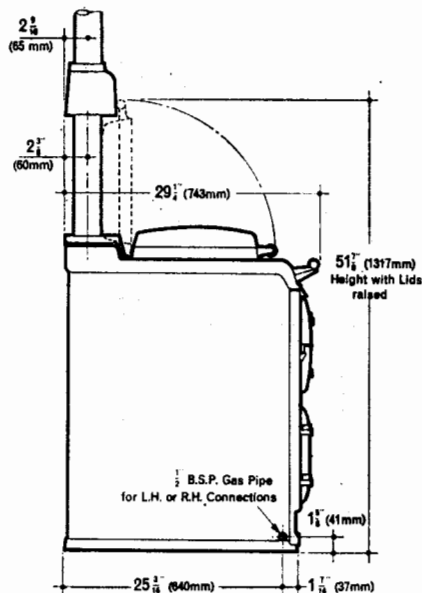
PLAN VIEW

Dimensional Details Model GE - Standard Flue

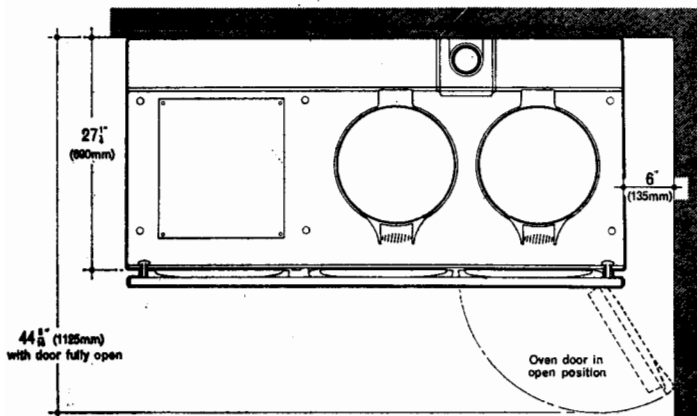
Pre 1974



FRONT ELEVATION



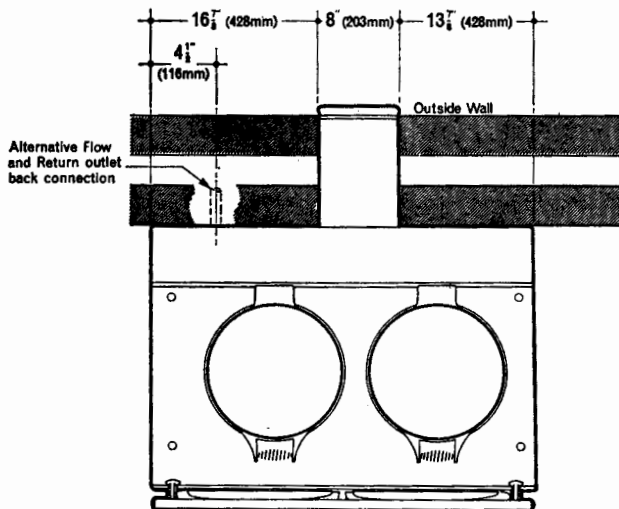
L. H. SIDE ELEVATION



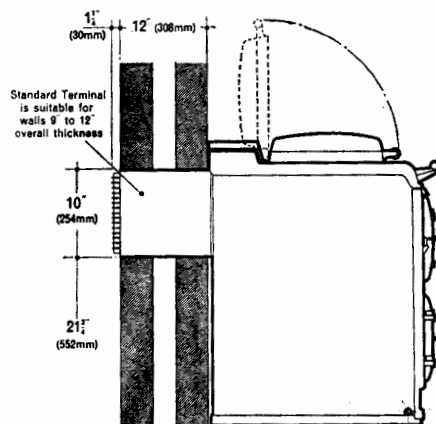
PLAN VIEW

Dimensional Details Models GC and GCB - Balanced Flue

Pre 1974

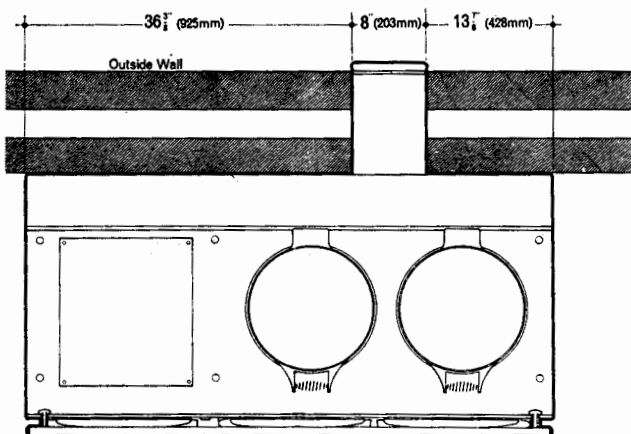


PLAN VIEW (Balanced Flue)

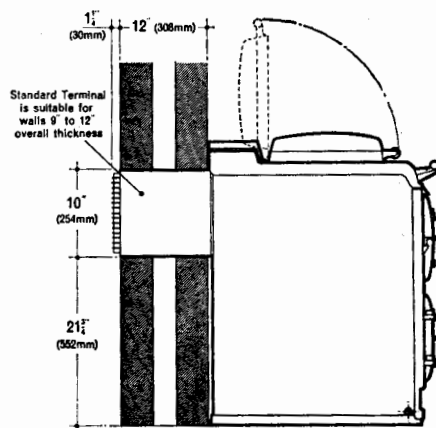


SIDE ELEVATION (Balanced Flue)

Model GE - Balanced Flue



PLAN VIEW (Balanced Flue)



SIDE ELEVATION (Balanced Flue)

Flue Connections

(a) Standard Flue.

A 100 mm (4" i.d.) connection in cast iron or asbestos pipe is required from the draught diverter to the flue, which should comply with the requirements of the current Building Regulations.

1. If a suitable brick chimney is used, it should be well swept and always be lined with a stainless steel flexible liner or other method acceptable to the local Gas Region.
2. Flue Outlet to be fitted with a British Gas Approved Terminal.
3. The flue route to the terminal should be as direct as possible. Resistance in the form of change of direction should be kept to a minimum. Right angle bends and horizontal runs should be avoided.
4. The initial length of the flue pipe from the appliance should be vertical and as high as possible preferably 600 mm (2 ft.) minimum within the room in which the appliance is fitted.
5. The terminal should be located in a freely exposed position, preferably at or above the ridge level of a pitched roof or 600 mm (2 ft.) above the parapet of a flat roof or 600 mm (2 ft.) above intersection of the flue with a pitched roof.
Wall termination is unacceptable.
6. The AGA Distributor or the Gas Board should be asked to advise where any doubt arises as to the suitability of a flue.

Insulated metal and twin wall asbestos chimneys are satisfactory in some situations.

The cooker may share a flue with another **Class II** gas-fired appliance, provided the arrangements comply with the requirements of the current Building Regulations.

In the event of an extractor fan being fitted in the kitchen, this should be positioned in an outside wall and not the chimney. It is essential that the kitchen is provided with ventilation sufficient to satisfy the demands of the fan, otherwise chimney draught conditions and combustion may be affected.

(b) Balanced Flue.

The terminal is suitable for walls of 228 mm (9"), 280 mm (11") or 355 mm (14") overall thickness.

Balanced flue terminals should be at least 600 mm (2 ft.) from any recess or projection on the wall face that might affect wind flow across it. (See CP. 337.)

The position of the terminal must conform to the current Building Regulations and any local by-laws. In particular note that:—

Where the outlet is wholly or partly beneath any opening (that is to say, any part of a window capable of being opened or any ventilator inlet to a ventilation system or similar opening), no part of the outlet may be within 300 mm (1 ft.) measured vertically, of the bottom of that opening.

Terminal positions which should be avoided are:—

- (a) Immediately beneath eaves or a balcony.
- (b) At a re-entrant position on the face of the building.
- (c) Adjacent to any projection on the face of the building.
- (d) Any position which would allow combustion products to feed back into adjacent doors or windows.

The Balanced effect in a gas appliance is dependent upon the presence, at the terminal, of an even wind front or pressure zone. Turbulent wind conditions can upset the balancing effect and this turbulence can occasionally be created by building projections such as soil and rain water pipes. Turbulent wind conditions are also present sometimes in narrow alleyways between buildings of uneven height. The siting of a terminal outlet should therefore be carefully considered with a view to selecting the best possible position on the outside wall. Where it is impracticable to avoid close siting to a down-pipe or brickwork projection it is recommended that a longer terminal be fitted so that it clears the wall line and projection.

In case of doubt consult your AGA Distributor or Gas Board.

NOTE: The balanced flue terminal is **ONLY SUITABLE FOR USE WITH TOWNS GAS OR NATURAL GAS.** With heavier than air gases the cooker **MUST** be connected to a chimney.

Glynwed Appliances Limited

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